

Certificate of Analysis

Calgee

133 N Altadena Drive
Suite 220
Pasadena California 91107 United States

Sample Name:	Vegan Omega 3	Eurofins Sample:	12019264
Project ID	CALGEE-20220730-0001	Receipt Date	05-Aug-2022
PO Number	na	Receipt Condition	Ambient temperature
Lot Number	16921-52205	Login Date	30-Jul-2022
Sample Serving Size	2 Softgel	Date Started	08-Aug-2022
		Sampled	Sample results apply as received
		Number Composited	20
		Online Order	901-2022-E005003

Analysis	Result
Allergen - Crustacean (ELISA) *	
Tropomyosin from crustaceans	<20 ppb
YA017 - Fish Allergen ELISA (product) *	
Fish Allergen	<4.0 ppm
Calculated Sample Weight *	
Entity Weight	0.7634 g
Entity Fill Weight	0.4952 g
Fatty Acids calculated as Acids	
20:5 Eicosapentaenoic	0.179 g/Serving Size
22:6 Docosahexaenoic	0.330 g/Serving Size
Omega 3 Fatty Acids	0.560 g/Serving Size
Omega 6 Fatty Acids	0.0351 g/Serving Size
Elements by ICP Mass Spectrometry	
Arsenic	<10.0 ppb
Cadmium	<5.00 ppb
Mercury	<5.00 ppb
Lead	<5.00 ppb

Method References	Testing Location
Allergen - Crustacean (ELISA) (CRUST_ALG)	Eurofins Microbiology Laboratories 55 Hamblin Ave. East Battle Creek, MI 49017 USA
Test performed by a 3rd party vendor	
Calculated Sample Weight (PREP)	Food Integrity Innovation-Madison 6304 Ronald Reagan Ave Madison, WI 53704 USA

* This analysis or component is not ISO accredited.

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Method References

Testing Location

Elements by ICP Mass Spectrometry (ICP_MS_S)

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6304 Ronald Reagan Ave Madison, WI 53704 USA

Official Methods of Analysis, Method 2011.19 and 993.14, AOAC INTERNATIONAL, (Modified).
Paquette, L.H., Szabo, A., Thompson, J.J., "Simultaneous Determination of Chromium, Selenium, and Molybdenum in Nutritional Products by Inductively Coupled Plasma/Mass Spectrometry: Single-Laboratory Validation," Journal of AOAC International, 94(4): 1240 - 1252 (2011).

Fatty Acids calculated as Acids (FALC_S)

Food Integrity Innovation-Madison

6304 Ronald Reagan Ave Madison, WI 53704 USA

Official Methods and Recommended Practices of the AOCS, Official methods Ce 2b-11 (2011), Ce 1i-07, Ce 2-66 (2009), The American Oil Chemists' Society, Champaign, IL (modified).

YA017 - Fish Allergen ELISA (product) (ICO_EML_BC)

Eurofins Microbiology Laboratories

55 Hamblin Ave. East Battle Creek, MI 49017 USA

Testing Location(s)

Released on Behalf of Eurofins by

Food Integrity Innovation-Madison

Edward Ladwig - President Eurofins Food Chemistry Testing Madison

Eurofins Food Chemistry Testing Madison, Inc.
6304 Ronald Reagan Ave
Madison WI 53704
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